

## **KSFM 2024-006 - KSFM Prevention Information Release**

**To:** Child Care in Kansas  
**Date:** April 30, 2024  
**Subject:** Hood Suppressions System requirements

As reported by the U.S. Fire Administration, cooking is the leading cause of all residential building fires and accounted for over 50% of all residential building fires responded to by fire departments across the nation. This is why it's important for childcare facility owners and operators to understand the code requirements for cooking equipment located within their facility that is being used to cook and prepare food.

Understanding and adhering to the guidelines set forth by the International Building Code (IBC) and International Fire Code (IFC) is not just about regulatory compliance; it's about fostering a safe cooking environment, minimizing fire risks, and ensuring the longevity of your kitchen's operations.

Childcare centers are regulated under the IBC and/or IFC 2006 edition.

IBC Section 904 – Requires commercial cooking equipment to be UL300 compliant.

IFC Section 609 – Requires a hood suppression system installed above all commercial cooking and domestic cooking appliances used for commercial purposes that produce grease vapors.

What does this mean for cooking operations for childcare providers?

Home/Group Home Daycares in a one- or two-family dwelling: No requirement

Home/Group Home Daycares in a commercial building with commercial cooking equipment: Required\*

Home/Group Home Daycares in a commercial building with residential cooking equipment: Required\*\*

Childcare center with commercial cooking equipment: Required\*

Childcare center with residential cooking equipment: Required\*\*

*\* Commercial cooking equipment must be protected with a UL 300 hood suppression system.*

*\*\* Residential cooking equipment that is used to cook and/or prepare foods that produce grease or grease laden vapors must be provided with a hood suppression system that meets UL 300.*

Examples of cooking that produces a grease or grease laden vapor include:

- Browning meat (taco meat, hamburgers, bacon, etc)
- Any use of butter or oils (sauteing vegetables, eggs, etc)

Facilities that are equipped with a residential cook stove that do not have a hood suppression system and do not plan to install a hood suppression system must have a sign posted stating that the cook top shall be used for "boil only".

Lastly, commercial cooking equipment maintenance is regulated by NFPA 96 – Standard for Ventilation Control and Fire Protection, 2008 Edition.

- *Cooking equipment shall be cleaned regularly to prevent buildup of grease*
- *Filters shall be installed with no gaps*
- *Manual activation located within the path of egress and unobstructed*
- *System serviced every 6 months*
- *System professionally cleaned at least annually*

**For questions and to assist you in complying with the requirements, the KSFM has a section on its website devoted to providing topic specific guidance within our Fire Facts.**

**Please visit <https://www.firemarshal.ks.gov/183/Fire-Facts> (FF 66: Hood Suppression)**

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